

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0200245 - CASA LUPE		Site Address 2169 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 07/30/2025		Placard Color & Score GREEN 83		
Program PR0301401 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name VELASCO, ROQUE		Inspection Time 12:15 - 14:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ROB				FSC Margarita Maldonado 10/10/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible		X					
K07	Proper hot and cold holding temperatures			X				N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						S
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X				

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *At the cook line hand sink and women's restroom hand sink, hand soap was missing due to hand sanitizer being incorrectly stored within the hand soap dispenser. Manager stated hand sanitizers were incorrectly purchased for the dispensers.*

[CA]: *Hand soap shall available and properly stored within a properly installed dispenser at all times.*

[SA]: *Manager purchased and provided hand soap pumps at noted hand sink stations.*

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *1. At the warmer located at cook line, frijoles measured between 130 - 131F. Per Manager, frijoles was reheated on the stove then placed into the warmer to hot hold approximately 1 hour prior to measurement.*

2. On a cooling rack, salsa verde and salsa rojo measured at 48F and 49F respectively. Manager stated it was placed on cooling rack (taken from the walk in cooler) approximately 30 minutes prior to measurement.

[CA]: *Potentially Hazardous Food shall be cold held at 41F or below OR hot held at 135F or above at all times.*

[COS/SA]: *1. Frijoles was reheated to 194F on the stove top.*

2. Salsa verde and salsa rojo were relocated to walk in cooler to rapidly cool down.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: **REPEAT VIOLATION**

1. Accumulation of pink and dark colored grime on the interior surface of ice machine. No direct contamination observed.

[CA]: *Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.*

2. Black grime observed on the interior nozzle of beverage spray (right side) at the bar.

[CA]: *Remove, clean, and sanitize nozzles. Nozzles should be maintained clean regularly to prevent the accumulation of residues.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Old rodent droppings observed at the bar next to soda syrups. No direct contamination observed. No other evidence of vermin after thorough inspection of the facility.*

Manager stated facility receives pest control services biweekly. No pest control report provided during inspection. Manager stated a copy of the pest control report will be emailed to Specialist.

[CA]: *Eliminate evidence of rodent droppings in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
chilli relleno	2 door reach in 1	41.00 Fahrenheit	
frijoles	steam table 2	159.00 Fahrenheit	
ambient temp	bar cooler 1	40.00 Fahrenheit	
pico de gallo	prep line cooler 1	41.00 Fahrenheit	
carnitas	steam table	149.00 Fahrenheit	
frijoles	steam table	153.00 Fahrenheit	
mole	warmer 1	137.00 Fahrenheit	
carne morida	steam table 2	155.00 Fahrenheit	
beef	2 door reach in 1	39.00 Fahrenheit	
salsa rojo	walk in cooler	41.00 Fahrenheit	cooled from last night
ambient temp	bar cooler 2	41.00 Fahrenheit	
raw beef	prep line cooler 1	40.00 Fahrenheit	
rice	steam table	136.00 Fahrenheit	
enchillada sauce	walk in cooler	41.00 Fahrenheit	
rojo salsa	2 door reach in 2	40.00 Fahrenheit	
raw chicken	2 door reach in 2	38.00 Fahrenheit	
pico de gallo with sauce	prep line cooler 2	41.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
salsa rojo	prep line cooler 2	39.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	
water	2 comp sink	120.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
frijoles	cooling rack	138.00 Fahrenheit	
cooked beef	prep line cooler 1	38.00 Fahrenheit	
water	womens restroom hand sink	100.00 Fahrenheit	
water	3 comp sink bar	121.00 Fahrenheit	
frijoles	walk in cooler	40.00 Fahrenheit	cooled from last night

Overall Comments:

Discussed that food prep sink shall not be used as a hand sink station. Remove paper towel dispenser and hand soap at prep sink. Employees shall properly wash hands at designated hand sink station.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **8/13/2025**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Rob Velasco
Manager
Signed On: July 30, 2025